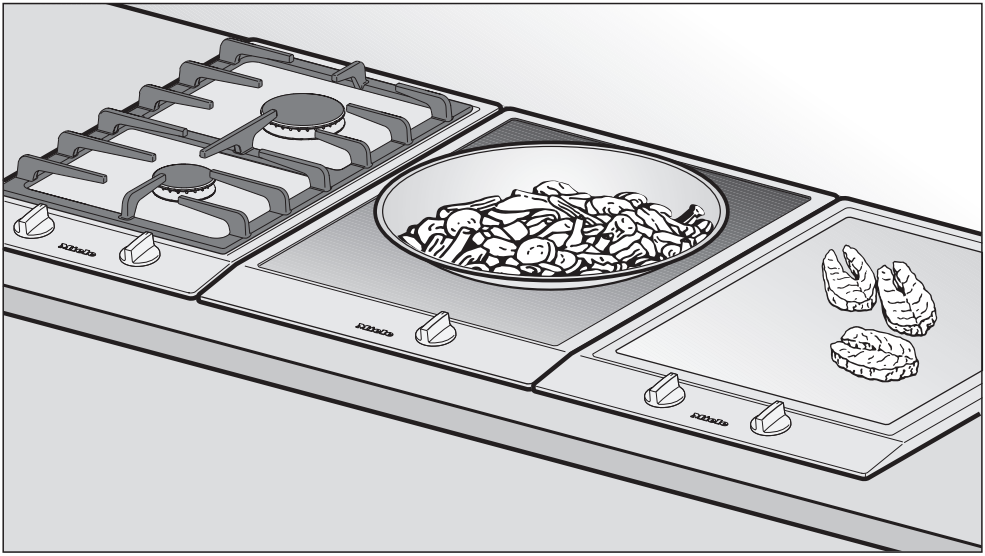
Operating and Installation Instructions



Electric Fryer
CS 1411

To prevent accidents and appliance damage, read these instructions **before** installation or use.

en - US

M.-Nr. 07 346 970

Contents

IMPORTANT SAFETY INSTRUCTIONS . . . 3
Guide to the fryer . . . 6
Before using for the first time . . . 7
Cleaning the appliance . . . 7
Use . . . 8
Fryer lid . . . 8
Turning On/Off . . . 8
Residual heat indicator . . . 9
Using the fryer . . . 10
Before frying . . . 10
Using the fryer . . . 10
Frying tips . . . 12
After using the fryer . . . 13
Safety cut-out feature . . . 14
Cleaning and care . . . 15
Frequently asked questions . . . 17
Technical Service . . . 18
Optional accessories . . . 20
IMPORTANT INSTALLATION SAFETY INSTRUCTIONS . . . 22
Installation . . . 25
Installation dimensions . . . 26
Installation of multiple appliances . . . 28
Attach the spring clips and support bars . . . 31
Sealing . . . 34
Tiled surfaces . . . 34
Electrical connection . . . 35

WARNING- When using your appliance follow basic precautions, including the following:

Read all instructions before installation or use to prevent injury and appliance damage.

This appliance complies with current safety requirements. Improper use of the appliance can lead to personal injury and material damage.

Keep these instructions in a safe place and pass them on to any future user.

SAVE THESE INSTRUCTIONS

Correct usage

▶ This appliance is intended for residential cooking only, and for the purposes described in this manual. Other uses are not permitted and can be dangerous.

▶ Persons who lack physical, sensory or mental abilities, or experience with the appliance should not use it without supervision or instruction by a responsible person.

Children

▶ Children should not be left unattended in an area where the appliance is in use. Never allow children to sit or stand on any part of the appliance.
Caution: Do not store items of interest to children in cabinets above the appliance. Children climbing on the appliance to reach these items could be injured.

▶ Do not allow children to operate or play with or near the appliance.

▶ The appliance is hot during use and remains so for some time after being switched off. Keep children away from the appliance.

▶ Ensure that children cannot reach the drain valve, potentially releasing hot liquids.

▶ Ensure that any packing material, is disposed of safely and kept out of the reach of children. Danger of suffocation!

IMPORTANT SAFETY INSTRUCTIONS

Technical Safety

▶ Installation, repair and maintenance work should be performed by a Miele authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.

▶ Be sure your appliance is properly installed and grounded by a qualified technician.

▶ Before installation or service, disconnect the power supply to the work area by unplugging the unit, "tripping" the circuit breaker or removing the fuse.

▶ Before installing the fryer, check for external visible damage. **Do not** operate a damaged appliance.

▶ Be certain your appliance is properly installed and grounded by a qualified technician.
To guarantee the electrical safety of this appliance, continuity must exist between the appliance and an effective grounding system. It is imperative that this basic safety requirement be met. If there is any doubt, have the electrical system of the house checked by a qualified electrician.

▶ Before installation, make sure that the voltage and frequency listed on the rating label correspond with the household electrical supply. This data must correspond to prevent injury and appliance damage. Consult a qualified electrician if in doubt.

▶ Do not use an extension cord to connect this appliance to electricity. Extension cords do not guarantee the required safety of the appliance.

▶ Be sure that the power cord does not come in contact with any "hot spots" after installation.

▶ This appliance must not be installed or operated outdoors.

▶ Do not use the appliance until it has been properly installed in the countertop.

▶ Do not operate any appliance with a damaged cord or plug, or if the appliance has been damaged in any manner. Contact Miele's Technical Service Department.

▶ Under no circumstances open the outer casing of the appliance.

▶ In the event of damage to the appliance, it must be turned off immediately and disconnected from the main power supply. Contact Miele's Technical Service Department.
Do not use the appliance until it has been repaired. Ensure power is not supplied to the appliance until repair work is completed.

▶ Defective components should be replaced with Miele original spare parts only. Only with these parts can the manufacturer guarantee the safety of the appliance.

Safety

▶ The appliance is hot during use and remains so for some time after being switched off. Be careful not to come in contact with the hot appliance, oil or water in the fryer. Only the handle of the basket is safe to touch. Once the residual heat indicator has gone out the appliance is safe to touch.

▶ Protect your hands with oven mitts or potholders when using the appliance. Use only dry, heat resistant potholders. Moist or damp potholders used on hot surfaces can result in steam burns.

▶ Do not leave the fryer unattended while in use. Overheated oil can ignite. Do not allow an open flame in the vicinity of the fryer.

▶ Do not store aerosols, combustibles or any other easily flammable materials underneath or adjacent to the appliance.

▶ Do not use water on grease fires. Smother or use a dry chemical or foam-type extinguisher on any fire or flame.

▶ Be aware of loose fitting or hanging garments when operating the appliance, they may present a fire hazard.

▶ Do not let flammable materials, i.e. cooking grease, accumulate on the appliance.

▶ Make certain that the power cords of small appliances do not come in contact with the appliance. The insulation of the cable could become damaged. Danger of electric shock!

▶ Do not turn on the appliance when the heating element is raised.

▶ Never use the appliance to heat a room. Due to the high temperatures radiated, objects left near the appliance could catch fire.

▶ Clean or change oil or fat as it is necessary. Dirty oil or fat is a fire hazard.
Use extreme caution when draining and disposing grease!

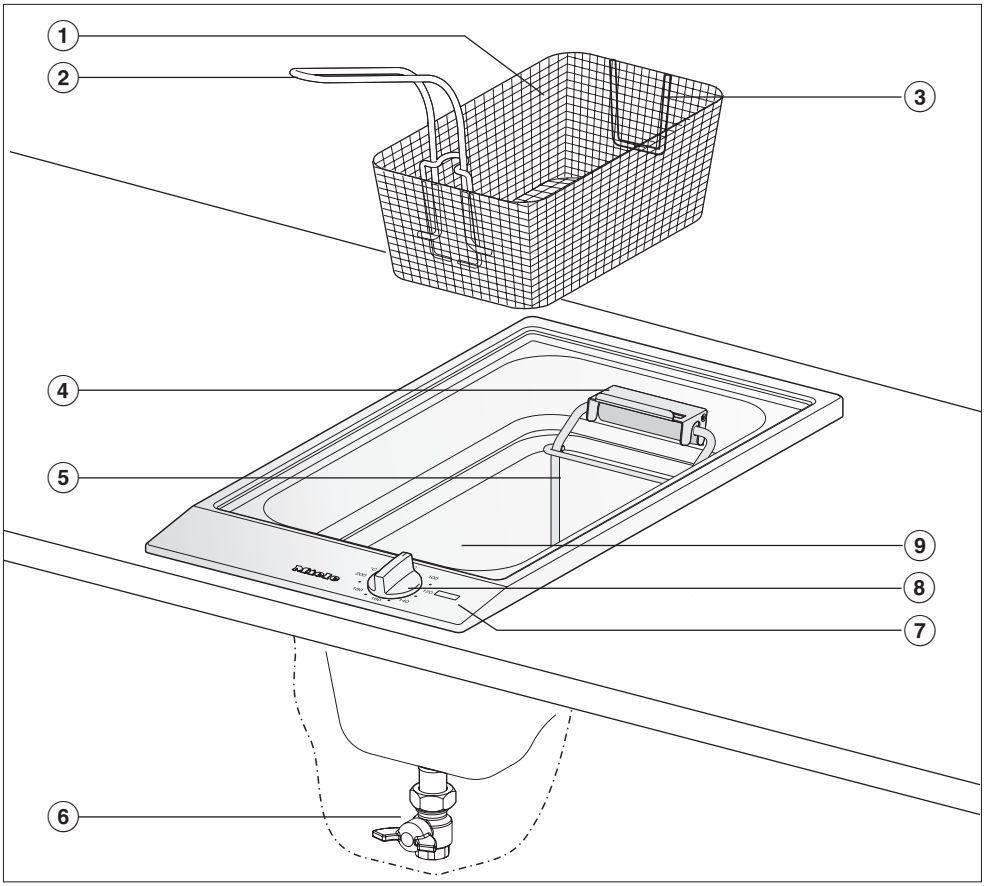
▶ The appliance should only be turned on when the lid is removed and the reservoir has been filled.

▶ Do not dispose of oil or fat down the drain. Oil and fat can cause blockages in the water pipes.
Dispose of it with the household waste or consult your local sewage or sanitation authority for proper disposal instructions.

▶ Do not use a steam cleaner to clean this appliance. Steam could penetrate electrical components and cause a short circuit.

SAVE THESE INSTRUCTIONS AND REVIEW THEM PERIODICALLY

Guide to the fryer



① Basket

② Handle (fold-away, removable)

③ Basket clip

④ Basket support

⑤ Heating element (can be raised)

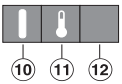
⑥ Drain valve

⑦ Display

⑧ Control knob

⑨ Reservoir
min. 3 quarts (3 l), max. 1 gallon (4 l).

Indicators



⑩ On/Off indicator

⑪ Temperature control light

⑫ Residual heat indicator

Lid (not shown)

Protects the reservoir before and after use.

Cleaning the appliance

- Remove any protective packaging or labels.
- Make sure the drain valve is closed.
- Fill the reservoir with approximately 1 gallon (4 l) of water and add a small amount of dish soap. Make sure the water level is no higher than the maximum level marked on the rear of the reservoir.
- Turn the control knob clockwise to 275°F (130°C) and bring the water to a boil.
- Once the water starts to boil, turn off the fryer by turning the control knob counterclockwise to "0". Allow the water to cool to a safe temperature before draining. Empty the water into a heat resistant container by slowly opening the drain valve by turning it counterclockwise (see "After using the fryer").
- Rinse the reservoir thoroughly with hot water.
- Close the drain valve by turning it clockwise, raise the heating element, and dry the reservoir with a clean cloth.
- Clean the other surfaces of the appliance with a damp cloth and dry with a soft cloth.

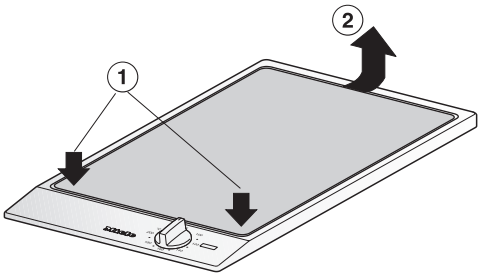
Heating the appliance

Metal components of the appliance have a protective coating which may give off a slight odor the first time the appliance is heated.

The smell will dissipate after a short time and does not indicate a faulty connection or appliance defect.

Fryer lid

- To remove the lid to the fryer, press on the left or right side of the lid with your finger ①.
- Use your other hand to lift the cover at the back and remove ②.

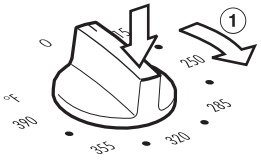


⚠ Do not replace the lid until the deep fat fryer is completely cold. Danger of burning.

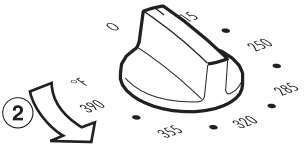
Turning On/Off

Do not turn on the fryer when it is empty or when the heating element is raised.

- To turn the fryer **on**, press the control knob down and turn it **clockwise** ① to the desired setting.



- To turn the fryer **off**, turn the control knob **counterclockwise** ② to "0".



Do not turn the fryer on without pressing the control knob down, and do not turn the knob past "400" to reach "0".
This will cause damage.

After turning the appliance on, the On/Off indicator ▮ and the temperature control light 🌡 will turn on.

The temperature control light "responds" to the heating element in the appliance, i.e. it only comes on when the fryer is actively heating.

Residual heat indicator

The indicator turns off once the appliance is cool enough to touch.

Do not touch the fryer when the residual heat indicator is on. Danger of burns!

Before frying

Only operate the fryer with the lid removed.

Only use oil/fat which is suitable for frying.

Never mix two types of oil/fat together.

Be sure the reservoir has been filled with enough oil, min. 3 quarts (3 liters) max. 1 gallon (4 liters).

- Check that the drain valve is closed.
- Fill the reservoir with oil/fat. Solid fat should be cut into small pieces.
  If re-using fat which has solidified in the reservoir, make a hole in the fat with a blunt utensil as far down as the heating element. This will allow any water to evaporate.
- Turn the control knob to 212°F (100°C) and wait until the fat is completely melted.
- Check the level in the reservoir after the fat has melted. It must be between the minimum and maximum levels as marked on the rear wall of the reservoir.

Using the fryer

- Set the desired frying temperature (see table on next page). Once the temperature control light goes out the oil has reached the set temperature.
- Place the frying basket containing the food into the hot oil. If the oil froths a lot, briefly remove the basket from the reservoir and slowly lower it again.
- Remove the basket from the hot oil when the food has finished cooking. Give the basket a slight shake to remove excess oil. Hang the basket from the basket support.

Do not allow the food to be suspended over the reservoir for too long, otherwise steam from the oil may cause the food to loose its crispness.

- When no longer dripping, place the food on paper towels to soak up any excess oil.

Use caution when frying.
Do not touch hot oil. Protect your hands by wearing oven mitts and remove hot food using proper utensils.

Fresh food	Quantity	Temperature in °F (°C)	Frying time in minutes
Steak fries	1 lb. (500 g)	355 (180)	4 - 6
French fries	1 lb. (500 g)	355 (180)	3 - 5
Chicken fingers	4 pieces 2 oz. (60 g) each	355 (180)	8-10
Unbreaded, turkey cutlets	2 pieces 8 oz. (250 g) each	355 (180)	3 - 5
Veal cutlets	7 oz. (200 g)	355 (180)	3 - 5
Parsley		355 (180)	1 - 2
Mozzarella sticks	10 oz. (290 g)	355 (180)	2 - 3
Mushrooms	1 lb. (500 g)	355 (180)	2 - 3
Raw battered vegetables	1 lb. (500 g)	355 (180)	7 - 9
Doughnuts	4 pieces	355 (180)	6 - 8
Apple turnovers	4 pieces	355 (180)	6 - 8
Banana fritters	2 pieces	355 (180)	3 - 4

Frozen food	Quantity	Temperature in °F (°C)	Frying time in minutes
Steak fries	½ lb. (250 g) 1 lb. (500 g)	355 (180) 355 (180)	4 - 6 8 - 10
French fries	1 lb. (500 g)	355 (180)	3 - 4
Fish sticks	10 oz. (290 g)	355 (180)	4 - 6
Unbreaded, fish fillets	10 oz. (290 g)	355 (180)	3 - 5
Calamari	8 oz. (250 g)	355 (180)	2 - 3

Please note: Times given are only a guide. Actual cooking times will vary depending on the size and quantity of the food being cooked.

Frying tips

Do not add salt, powders or sauces to food while the basket is over the hot oil. This can cause the oil to "spit" or froth which could cause burns.

– The oil must be hot enough to seal and cook the food quickly. If the temperature is too low, the food will absorb oil. Wait until the temperature control light goes out (which means the set temperature has been reached), before placing food into the fryer.

– When frying deep frozen items, use the lowest temperature indicated on the manufacturers packaging.

– Use the correct ratio of food to oil/fat. This should be between 1:10 and 1:15.
Example: approx. 1 - 1.5 quarts (1 - 1.5 liters) of oil to fry 1/4 lb (100 g) of frozen french fries.
Food will get too hot if you use too much oil. If you try to fry too much at once the oil will cool down too much.

– Heating the oil for too long will speed up its spoiling time.

– Food should be as dry as possible since moisture can cause frothing. Dab wet or moist food with paper towels until dry and remove any traces of ice from frozen food.

– Lower the basket into the reservoir slowly to prevent oil from splashing or frothing.

– Rinsing potatoes under water and drying with a towel before frying will prevent them from sticking together.

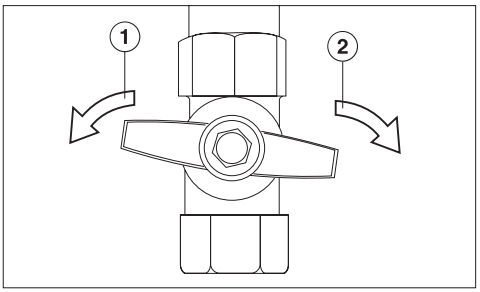
– Season the food after it has been removed from the fryer and drained.

After using the fryer

Turn off the fryer and drain off the oil. If you wish to store the oil, it should be filtered to remove any impurities which may impair the taste of the food and will help the oil last longer.

⚠ Use extreme caution when draining and disposing grease!

- Allow the oil to cool but not solidify. If it has solidified it can be melted by heating the fryer to 212°F (100°C).
- Place a heat-resistant container beneath the drain valve. Be sure it is large enough to hold all of the oil.
- Slowly **open** the drain valve by turning it **counterclockwise** ① as far as it will go.



- Once all the oil has drained, **close** the drain valve by turning it **clockwise** ② as far as it will go (do not over tighten).
- Filter the oil by passing it though a strainer lined with a paper filter. Store the oil in a closed, heat-resistant container.

Be sure the drain valve under the appliance is always easily accessible for draining.

Before draining, make sure that the oil is not too hot, otherwise there is the risk of burns. Be sure the container used for draining is heat-resistant.

Place the lid on the appliance only after it has cooled.

Change the oil when it:

– is very dark and does not pour easily.
– smells unpleasant or froths.
– begins to smoke at 340°F (170°C) or less.

Safety cut-out feature

This appliance is equipped with a safety cut-out feature that automatically shuts it off when:

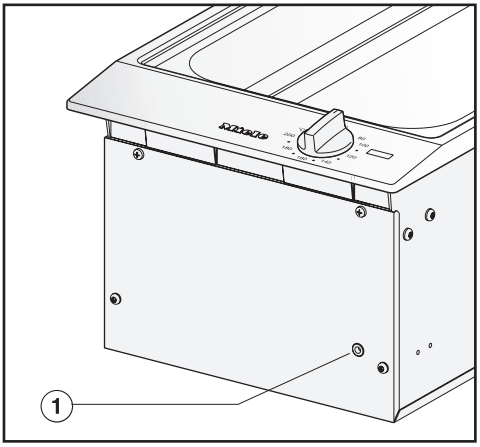
– the reservoir is not filled to at least the minimum level marker.

– the appliance is turned on when empty.

– the appliance is turned on when the heating element is raised (e.g. for cleaning).

The safety cut-out feature has kicked on when the On/Off indicator is on, but the oil/fat is no longer hot.

■ Turn the control knob to "0" and wait until the heating element has cooled.



■ Use a pen or similar object to press the re-set button ① on the front right-hand side of the appliance. The appliance can now be used again as normal.

⚠ Under no circumstances use a steam cleaner to clean this appliance. Pressurized steam could cause permanent damage to the surface and to components.

Do not use any sharp or pointed objects which could damage the seal between the frame and the countertop.

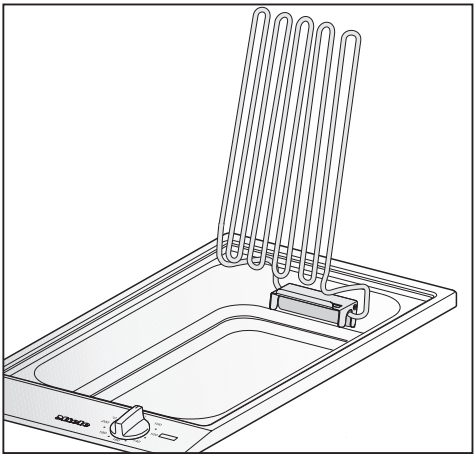
Never use scouring agents, pads, abrasive cleaning agents, or strong cleaners e.g. oven sprays, stain or rust removers, as these will damage the surface of the appliance.

Do not use a stainless steel cleaner in the reservoir.

After cleaning use a soft, dry cloth to remove any moisture to prevent the build-up of limescale deposits.

Reservoir

- Be sure the appliance is cool before draining the reservoir for cleaning (see "After using the fryer").



- Raise the heating element.
- Remove any large particles or sediment with a paper towel.
- Fill the reservoir to the maximum mark with a mild solution of warm water and liquid dish soap.
- Wash the reservoir using a sponge or a soft non-scratching brush.
- Drain the water into a suitable container.
- Once the water has drained clean the drain valve using a bottle brush.
- Rinse with warm water and dry with a soft cloth.

Do not use a stainless steel cleaner in the reservoir.

Stainless steel surfaces

The stainless steel surfaces, including the fryer and pasta lids, can be cleaned using a non-abrasive stainless steel cleaner (available from Miele).
Apply sparingly with even pressure using a soft cloth.

Fryer basket

Clean the basket after each use using a mild solution of warm water and liquid dish soap.

Repairs should only be carried out by an authorized technician in accordance with local and national safety regulations. Unauthorized repairs could cause injury or appliance damage.

What if the appliance does not heat up after it is turned on?	
Possible fault	**Solution**
The "Safety cut-out" feature has been activated.	See "Safety cut-out feature".
The circuit breaker has tripped.	Check whether a fuse is blown. If the problem persists contact Miele.
What if the oil/fat has an unpleasant odor or smokes when heated?	
Possible fault	**Solution**
The oil/fat needs to be changed.	See "After frying".
The oil/fat is not suitable for frying.	Use oil or fat specifically labeled as being suitable for deep frying.
What is the food is not crisp or golden?	
Possible fault	**Solution**
The temperature is not high enough.	See "Frying" for more information.
Too much food was loaded at one time.	

Technical Service

In the event of a fault which you cannot easily fix yourself, please contact the Miele Technical Service Department at the address on the back of this booklet.

When contacting Technical Service please quote the serial number and model of the appliance.

Adhere rating label sticker supplied with the appliance below.

MieleCare

(USA only)

MieleCare, our Extended Service Contract program; gives you the assurance of knowing that your appliance investment is covered by 5 years of worry free ownership. **MieleCare** is the only Extended Service Contract in the industry that guarantees repairs by a Miele Authorized Service Provider using genuine Miele parts. Only genuine Miele parts installed by factory trained professionals can guarantee the safety, reliability and longevity of your Miele appliance.

Please note that unless expressly approved in writing by the Miele Service department, Extended Service Contracts offered by other providers for Miele products will not be recognized by Miele. Our goal is to prevent unauthorized (and untrained) service personnel from working on your Miele products, possibly doing further damage to them, you and/or your home.

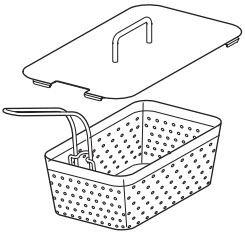
To learn more about **MieleCare** Extended Service Contracts, please contact your appliance dealer or visit us online at:

http://miele.com/mielecare

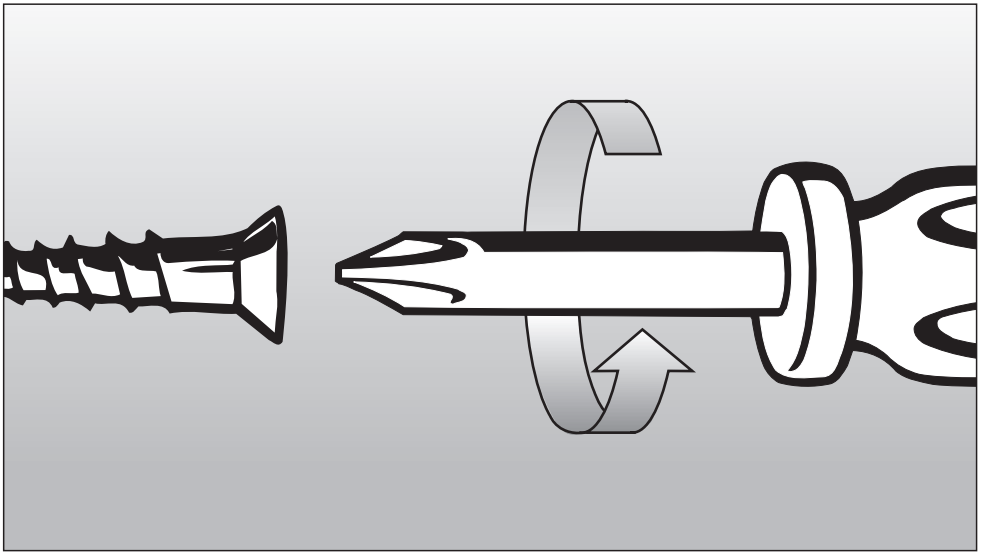
Optional accessories

Miele offers a variety of additional accessories for its appliances.
All accessories can be ordered from Miele

Pasta basket with lid



For cooking pasta



Installation Instructions

IMPORTANT: SAVE FOR THE LOCAL ELECTRICAL INSPECTOR'S USE

To prevent accidents
and appliance damage
read these instructions
before
installation or use.

IMPORTANT INSTALLATION SAFETY INSTRUCTIONS

Note to the installer:
Please leave this instruction book with the consumer for the local electrical inspector's use.

The minimum distances given in these Installation Instructions must be observed in order to ensure safe operation. Failure to do so increases the risk of fire.

The cabinetry and venting hood should be installed first to prevent damage to the appliance.

▶ Deep fryers must not be installed next to gas cooktops. Gas flames can ignite splattering oil. A distance of at least 11 $^{5}/_{16}$" (288 mm) should be maintained between these two appliances.

▶ The countertop must be bonded with heat resistant (212°F/100°C) adhesive to prevent distortion or dissolving.
Any back splashes should be heat-resistant as well.

▶ To eliminate the risk of burns or fire by reaching over heated surfaces cabinet storage space above the appliance should be avoided. If cabinet storage is necessary, the risk can be reduced by installing a venting hood to project horizontally a minimum of 5" (127 mm) beyond the bottom of the cabinets.

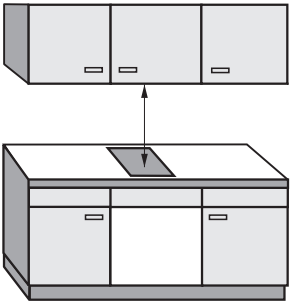
▶ The appliance must not be permanently sealed into the countertop when installed. The sealing strip under the edge of the appliance provides a sufficient seal for the countertop. See "Sealing".

▶ You must ensure the power cord for the appliance will not come in contact with any mechanical parts after installation, e.g. while draining the appliance.

▶ This appliance has not been designed for maritime use or for use in mobile installations such as recreational vehicles or aircraft. However, under certain conditions it may be possible for installation in these applications. Please contact the Miele Technical Service Department with specific requirements.

Keep this instruction book in a safe place and pass it on to any future owner.

Safety distances above the appliance



The minimum safety distance given by the hood manufacturer must be maintained between the fryer and the hood above it. See the installation instructions of the hood for these safety measurements.

If the hood manufacturers instructions are not available or if flammable objects are installed over the fryer (e.g. cabinets, utensil rail, etc.), a minimum safety distance of 30" (760 mm) must be maintained.

If there is more than one appliance beneath a hood (e.g. wok burner and electric cooktop), and they have different minimum safety distances always observe the greater distance.

Safety distances to the sides of the appliance

The fryer should only be installed as shown in the illustrations, while maintaining the required safety distances shown. Do not install the appliance between two tall cabinets, this is a fire hazard.

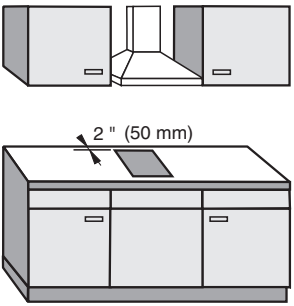
A distance of at least 2" (50 mm) must be kept between the countertop cut-out and the rear wall because of the high temperatures radiated.

The minimum distance required from the countertop cut-out to the side wall ①:

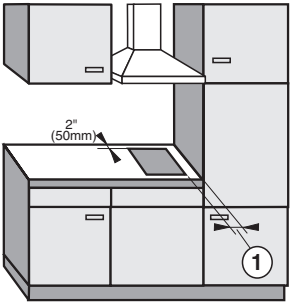
2" (50 mm) for CS 1112
CS 1122
CS 1212
CS 1221
CS 1223
CS 1326
CS 1411

6" (150 mm) for CS 1312
CS 1322
CS 1421

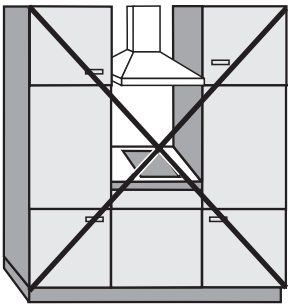
10" (250 mm) for CS 1011
CS 1012
CS 1028



recommended



not recommended



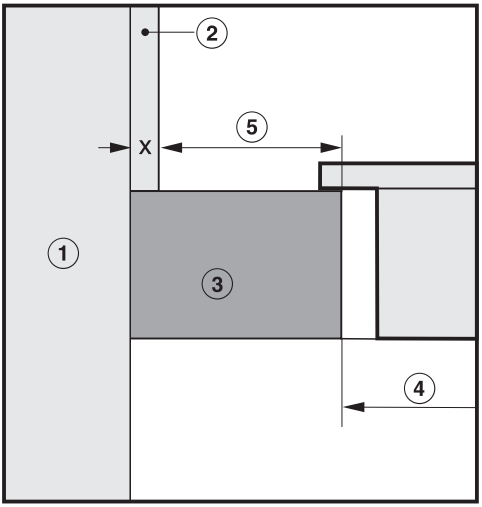
not permitted

Safety distance from the wall covering

If a wall covering is installed, a minimum safety distance must be maintained between the countertop cut-out and the covering, since high temperatures can damage these materials.

If the covering is made of a combustible material (such as wood), the distance between the countertop cut-out and the wall covering must be a minimum of 2" (50 mm).

For coverings made of non-combustible materials (such as metal, marble, granite or ceramic tiles) the minimum safety distance ⑤ between the countertop cut-out and the wall covering must be 2" (50 mm) minus the thickness of the covering.
For example: thickness of wall covering 9/16" (15 mm)
2" (50 mm) - 9/16" (15 mm) = minimum safety distance 1 3/8" (35 mm).



① Wall frame

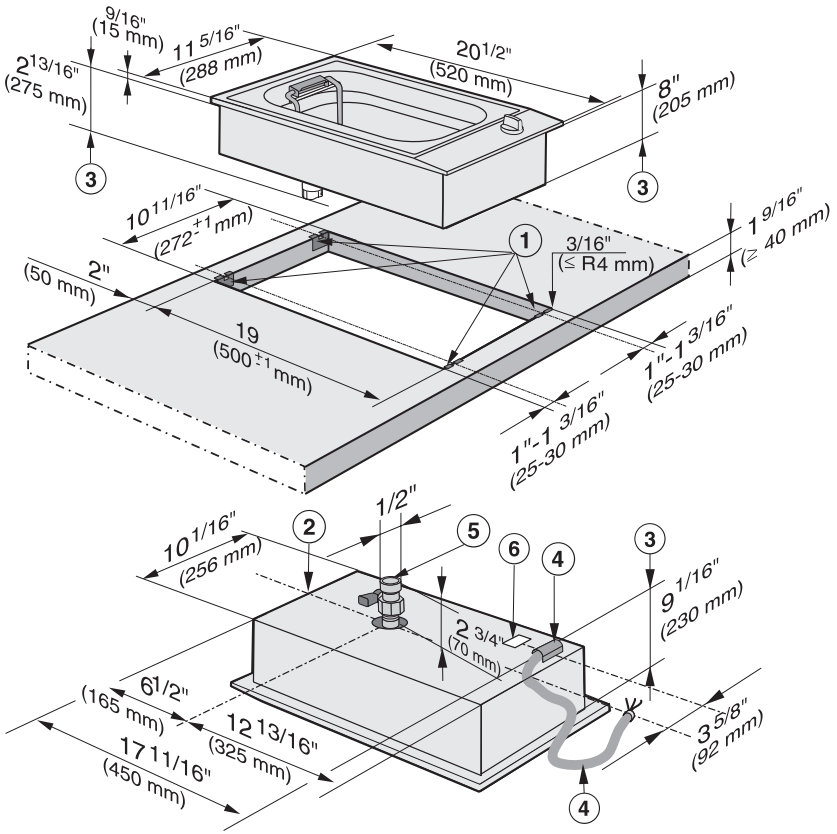
② Wall covering
x = thickness of the wall covering

③ Countertop

④ Countertop cut-out

⑤ Minimum safety distance
with flammable materials 2" (50 mm)
with non-flammable materials 2" (50 mm) minus **x**

Installation dimensions



① Spring clips

② Front

③ Installation height

④ Power supply box with connection cable, L = 78 3/4" (2000 mm)

⑤ Drain valve

⑥ Rating label

Cut-out

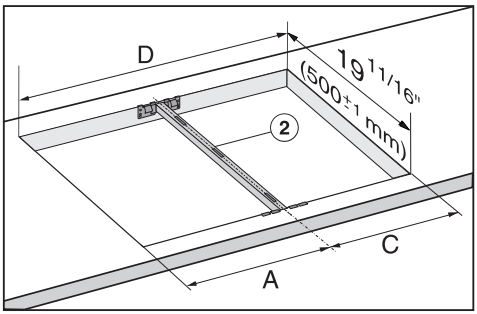
- Make the countertop cut-out for the desired number of appliances. Remember to maintain a **minimum safety distance** from the **back wall**, as well as from any **tall unit or side wall** to the left or right of the combiset.
  See also the "IMPORTANT INSTALLATION SAFETY INSTRUCTIONS".
- Seal the cut surfaces with a suitable sealant to avoid swelling caused by moisture.
  The materials used must be heat-resistant.

If during installation the seal around the frame does not sit flush with the countertop in the corners, the corner radius, maximum $^{3}/_{16}$" (4 mm), can be carefully filed down to fit.

Installation of multiple appliances

When installing more than one combiset appliance, a support bar ② must be installed between the appliances.

Countertop cut-out two appliances

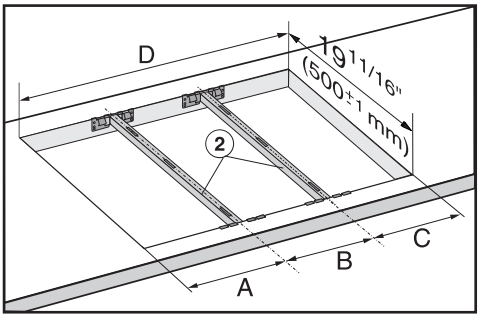


For the installation of **two appliances** the width of the countertop cut-out D is the sum of A and C.

A, **B** and **C** = appliance width 11 5/16", 15" or 22 11/16" (288 mm, 380 mm or 576 mm) **minus 5/16" (8 mm)** to allow for the overhang

D = width of the countertop cut-out

Countertop cut-out three appliances

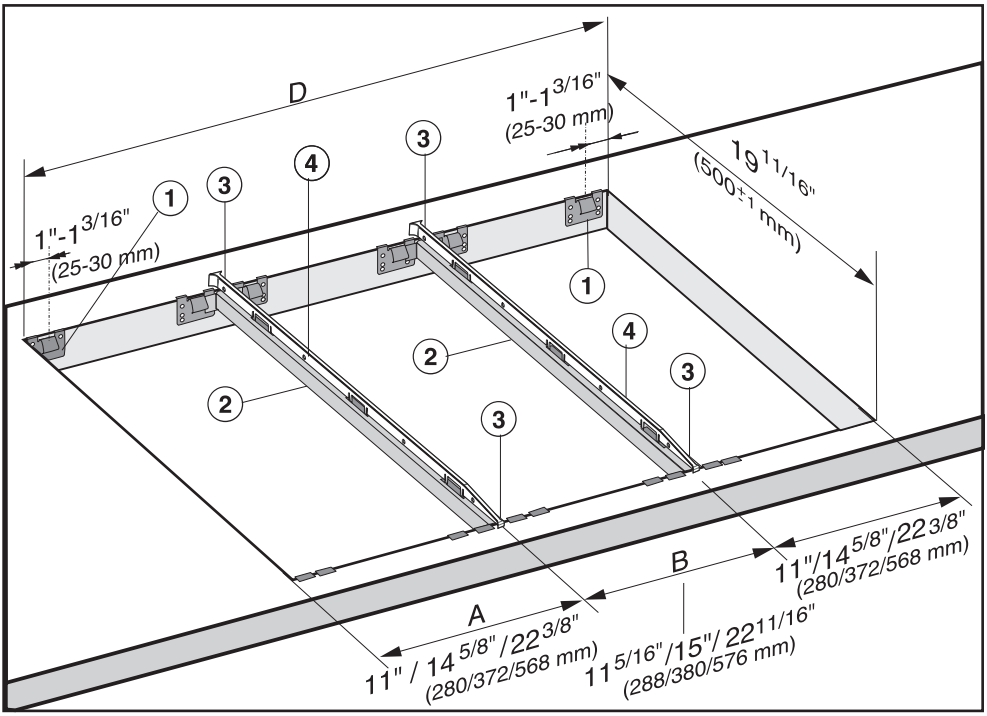


For the installation of **three appliances** the width of the countertop cut-out D is the sum of A and B and C.

If **more than three appliances** are being installed, you will need to add, A, B or C for each additional appliance.

Sample calculations for a countertop cut-out for three appliances

A appliance width minus 5/16" (8 mm)	**B** appliance width	**C** appliance width minus 5/16" (8 mm)	**D** **Countertop cut-out**
11" (280 mm)	11 5/16" (288 mm)	11" (280 mm)	33 3/8" (848 mm)
11" (280 mm)	15" (380 mm)	14 5/8" (372 mm)	40 5/8" (1032 mm)
11" (280 mm)	22 11/16" (576 mm)	22 3/8" (568 mm)	56 1/16" (1424 mm)
14 5/8" (372 mm)	11 5/16" (288 mm)	11" (280 mm)	37" (940 mm)
14 5/8" (372 mm)	15" (380 mm)	14 5/8" (372 mm)	44 1/4" (1124 mm)
14 5/8" (372 mm)	22 11/16" (576 mm)	22 3/8' (568 mm)	59 11/16" (1516 mm)
22 3/8" (568 mm)	11 5/16" (288 mm)	11" (280 mm)	44 3/4" (1136 mm)
22 3/8" (568 mm)	15" (380 mm)	14 5/8" (372 mm)	52" (1320 mm)
22 3/8" (568 mm)	-	22 3/8" (568 mm)	44 3/4" (1136 mm)



① Spring clips

② Support bars

③ Space between support bar and countertop

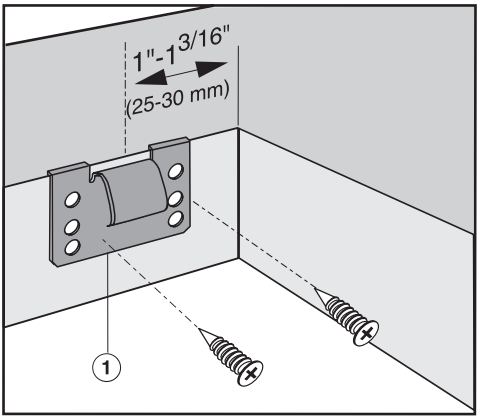
④ Sealing strip

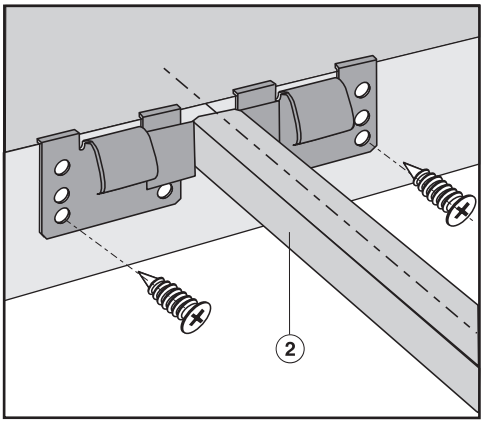
The illustration represents the attachment of spring clips ① and support bars ② for 3 appliances.

An additional support bar is required for each additional appliance. The position for attachment of an additional support bar depends on the width of appliance **B**.

Attach the spring clips and support bars

Wood or solid surface countertops

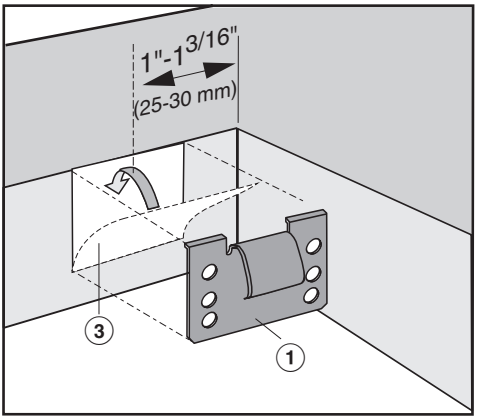


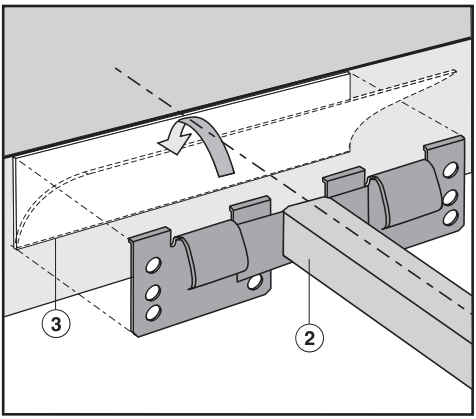


- Place the supplied spring clips ① and the support bars ② at the marked positions as shown above, by laying them on the upper edge of the cut-out and then securing them with the $^{1}/_{8}$" x 1" (3.5 x 25 mm) screws (supplied).

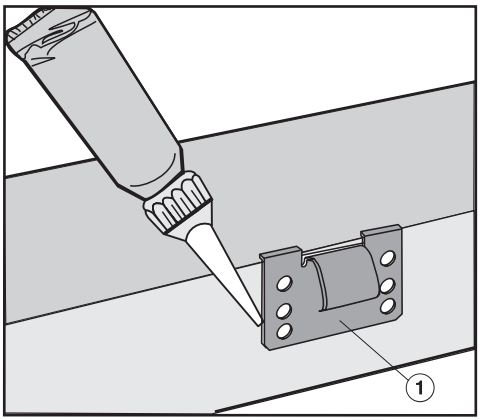
Granite countertop

The screws are not needed for granite countertops.

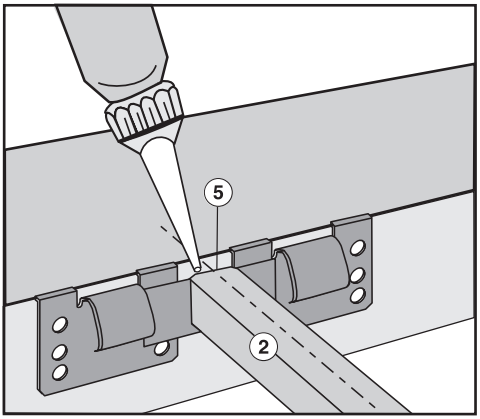




■ Position and attach the spring clips ① and support bars ② with strong, double-sided tape ③.



■ Coat the edges of the spring clips ①,



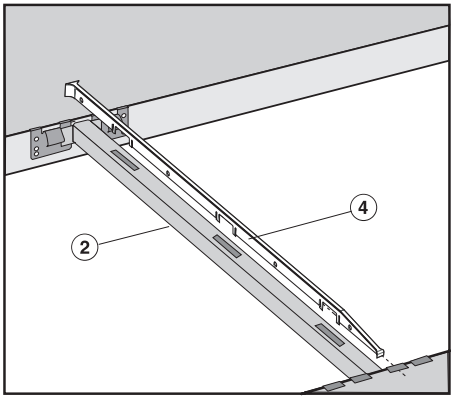
■ and the space ⑤ between the support bars ② and the countertop with silicone (supplied).

Installing the appliance / appliances

- Feed the power cord down through the cut-out.
- Place the front edge of the appliance into the cut-out.
- With a hand on each side of the appliance press down evenly on the edges until it clicks into position. When doing so make sure that the appliance seal sits tightly on the countertop to ensure it is sealed correctly. This is important to ensure an effective seal. **Do not** permanently seal into the countertop.

When installing more than one appliance, a sealing strip must be inserted into the support bar.

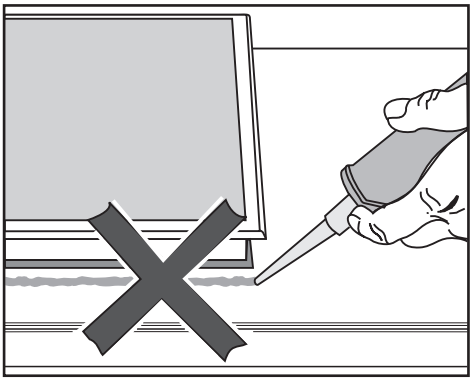
- Push the installed appliance to the side until the slots in the support bar are visible.



- Insert the sealing strip ④ into the slots in the support bar ②.
- Place the front edge of the next appliance into the cut-out.
- Connect the appliance / appliances to the main power supply (see "Electrical connection").
- Turn the appliance / appliances on and check the function.

The appliance may be lifted out using a special tool.
The appliance can also be pushed up and out from underneath.
Note: push the rear out first.

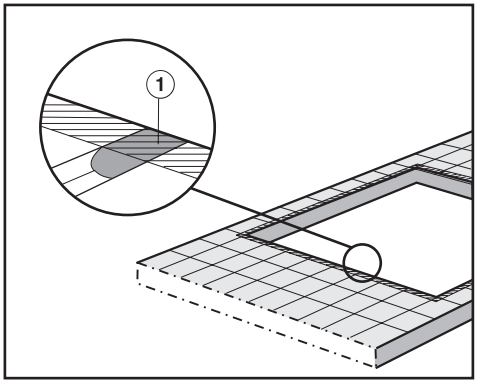
Sealing



The appliance must not be permanently sealed into the countertop when installed. The sealing strip under the edge of the appliance provides a sufficient seal for the countertop.

If the appliance is sealed into position, the countertop or appliance could be damaged if it needs to be removed for maintenance or service.

Tiled surfaces



The grouting ① and shaded area under the appliance frame must be flat and even so that the frame will lie evenly and the sealing strip under the edge of the upper part of the appliance can provide an adequate seal against the countertop.

⚠CAUTION: Before installation or servicing, disconnect the power supply by either removing the fuse, shutting off the main power or manually "tripping" the circuit breaker.

Installation work and repairs should only be performed by a qualified technician in accordance with all applicable codes and standards. Repairs and service by unqualified persons could be dangerous.

Before connecting the appliance to the power supply, make sure that the voltage and frequency listed on the rating label correspond with the household electrical supply. This data must correspond to prevent appliance damage. Consult an electrician if in doubt.

Only operate the appliance after it has been installed into the countertop.

Installer:
Please leave these instructions with the consumer.

Power supply

- Be sure your electrical supply matches the rating label.

The rating label is located on the underside of the appliance.

The combiset is equipped with a power cord encasing 3 wires ready for connection to a grounded power supply.
They must be connected to a dedicated line through the use of an approved junction box.

Black : connect to L1 (hot)
Red: connect to L2 (hot)
Green: connect to GND (ground):

240 V, 60 Hz, 15 A fuse rating

Be sure the power outlet is accessible after installation.

For further information, see the wiring diagram provided with the appliance.

⚠ WARNING:
THIS APPLIANCE MUST BE GROUNDED!

Please have the model and serial number of your appliance available before contacting Technical Service.

Miele

U.S.A.
Miele, Inc.

National Headquarters
9 Independence Way
Princeton, NJ 08540
Phone: 800-843-7231
609-419-9898
Fax: 609-419-4298
www.miele.com

Technical Service & Support Nationwide
Phone: 800-999-1360
Fax: 888-586-8056

TechnicalService@mieleusa.com

Canada
Miele Limited

Headquarters and Showroom
161 Four Valley Drive
Vaughan, ON L4K 4V8
Phone: 800-643-5381
905-660-9936
Fax: 905-532-2290
www.miele.ca
professional@miele.ca
(commercial enquiries)

MieleCare National Service
Phone: 800-565-6435
905-532-2272
Fax: 905-532-2292
customercare@miele.ca
(general and technical enquries)

Alteration rights reserved / 2409

M.-Nr. 07 346 970 / 02

For the most updated manual see the Miele web site.